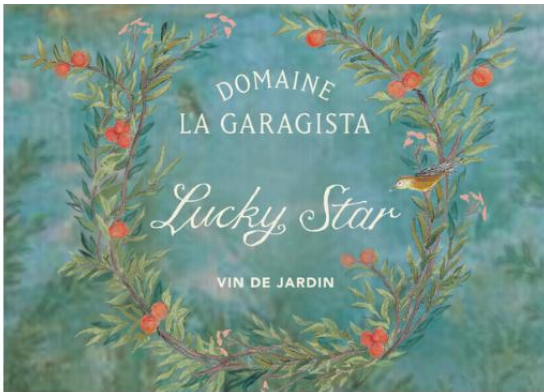




• Lucky Star •
Sparkling Rosé Wine of Vermont



vintage: 2021

grape variety: Frontenac Gris

vineyard: homefarm in Barnard, Vermont

soil: volcanic: schist, quartzite, clay, limestone, sand, amphibolite, garnet, gneiss, granite

elevation: 1600 ft. Mount Hunger

Farming: Organic and biodynamic.

notes: We've been holding on to this one for awhile, selfishly not wanting to let it go. A beauty of a rosé made from Frontenac Gris in the homefarm vineyards in 2021. This wine is part of an exploration into additional sparkling wines, really an examination of all the ways in which the climate is changing and pivoting and affecting how we manage the vines and the evolution of the wines from these garden vineyards in the mountains that surround the winery.

At the heart of the domaine, these vineyards are a bit enchanted, like storybook characters living on the edge of the forest surrounded by gardens and orchard.

WE LIKE THIS WINE WITH oysters, shrimp cocktail, sushi, fresh goat cheeses, a roast picnic chicken or pan-roasted lamb chops with rosemary